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| **Course Name** | **Code** | **Semester** | **T+U** | **Credit** | **ECTS** |
| **Menu Planning** |  | II | 2+0 | 2 | 3 |
| Prerequisite Courses |  |
| Language of the Course | Turkish |
| Type of Course | Field Elective |
| Course Coordinator |   |
| Instructor |  |
| Course Assistants |  |
| The aim of lesson | With this course, the student will be able to gain the competence of menu planning, menu cost calculation and menu card calculation. |
| Course Learning Outcomes | At the end of this course, the student;1. Understands food and nutrition
2. Plans menus
3. The menu calculates the cost
4. Prepares menu card
 |
| Course Content | Menu planning skills. |
| **Weeks** | **Topics** |
| one | Characteristics of Nutrients Required for Healthy Nutrition, Daily Amount of Nutrients Required for a Balanced Diet and Nutritional Principles |
| 2 | Importance of Menu Planning for Tourism Businesses |
| 3 | Menu Plan, Factors Affecting Planning |
| 4 | Creating Menus, Standard Recipes and Portions Appropriate for the Social and Economic Situations of the Guests |
| 5 | Monthly Master Menu Planning |
| 6 | Weekly Menu Planning |
| 7 | Preparing menus, creating recipes |
| 8 | Creating drink menus |
| 9 | Creating custom menus |
| 10 | Calculating serving costs |
| 11th | Calculating serving costs |
| 12 | Establishing the sales price, making preliminary preparations |
| 13 | Prepare menu cards |
| 14 | Prepare menu cards |

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| **General Competencies** |
| Students are expected to understand the main topics of this course and use it in their fields and applications. |
| **resources** |
| BULDUK, S., (2018), Nutrition Principles and Menu Planning, Ankara, Detay Publishing. |

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| **Evaluation System** |
| It is stated in the syllabus at the beginning of the semester. |

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| **WITH PROGRAM LEARNING OUTCOMES****COURSE LEARNING OUTCOMES RELATIONSHIP TABLE** |
|  | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** |
| **LO1** | one | one | 2 | one | 3 | one | one | one | 3 | one | 2 |
| **LO2** | 3 | 2 | 3 | 2 | one | one | one | one | 3 | one | 2 |
| **LO3** | 3 | one | 3 | 3 | one | one | one | one | 4 | one | 2 |
| **LO4** | 2 | 2 | 3 | 2 | one | one | 3 | 3 | 4 | one | 2 |
| **REVENGE: Learning Outputs OP: Program Outputs** |
| **Contribution****level** | **1 Very Low** | **2 Low** | **3 Medium** | **4 High** | **5 Very High** |

Relation of Program Outcomes and Related Course

|  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **lesson** | **PO1** | **PO2** | **PO3** | **PO4** | **PO5** | **PO6** | **PO7** | **PO8** | **PO9** | **PO10** | **PO11** |
| Menu Planning | 2 | 2 | 3 | 2 | 2 | one | 2 | 2 | 4 | one | 2 |

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